



US009226611B2

(12) **United States Patent**
Yoakim et al.

(10) **Patent No.:** **US 9,226,611 B2**
(45) **Date of Patent:** **Jan. 5, 2016**

(54) **CAPSULE SYSTEM, DEVICE AND METHOD FOR PREPARING A FOOD LIQUID CONTAINED IN A RECEPTACLE BY CENTRIFUGATION**

(75) Inventors: **Alfred Yoakim**, St. Legier la Chiesaz (CH); **Jean-Paul Denisart**, La Conversion (CH); **Antoine Ryser**, Lausanne (CH)

(73) Assignee: **Nestec S.A.**, Vevey (CH)

(*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 330 days.

(21) Appl. No.: **12/602,562**

(22) PCT Filed: **May 22, 2008**

(86) PCT No.: **PCT/EP2008/056310**

§ 371 (c)(1),

(2), (4) Date: **Dec. 1, 2009**

(87) PCT Pub. No.: **WO2008/148646**

PCT Pub. Date: **Dec. 11, 2008**

(65) **Prior Publication Data**
US 2010/0178404 A1 Jul. 15, 2010

(30) **Foreign Application Priority Data**

Jun. 5, 2007 (EP) 07109579
Feb. 29, 2008 (EP) 08102147

(51) **Int. Cl.**
A47J 31/20 (2006.01)
A47J 31/40 (2006.01)
(Continued)

(52) **U.S. Cl.**
CPC **A47J 31/22** (2013.01); **A47J 31/3628** (2013.01); **B65D 85/8043** (2013.01); **A47J 31/20** (2013.01); **A47J 31/3614** (2013.01)

(58) **Field of Classification Search**

CPC A47J 31/005; A47J 31/42; A47J 31/3614; A47J 31/20; A47J 31/0663; A47J 31/22; B65D 85/8043

USPC 99/279, 286, 289 R, 287, 302 R, 302 C, 99/295, 318

See application file for complete search history.

(56) **References Cited**

U.S. PATENT DOCUMENTS

1,963,476 A 6/1934 Smith 210/67
2,641,918 A * 6/1953 Smith 68/23.4

(Continued)

FOREIGN PATENT DOCUMENTS

AT 197553 B 5/1958
BE 894 031 2/1983

(Continued)

OTHER PUBLICATIONS

U.S. Appl. No. 12/856,369, filed Aug. 13, 2010.

(Continued)

Primary Examiner — Dana Ross

Assistant Examiner — Hemant Mathew

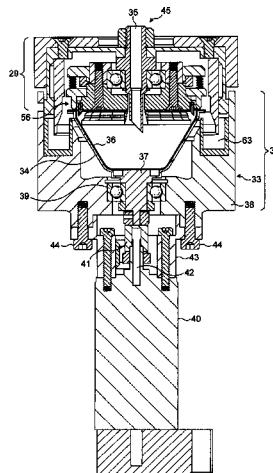
(74) *Attorney, Agent, or Firm* — Winston & Strawn LLP

(57) **ABSTRACT**

Method for preparing a food liquid from a food substance contained in a receptacle by passing water through the substance using centrifugal forces comprising:

driving the receptacle in centrifugal rotation while introducing water in the capsule,
passing water through the substance to form a food liquid, collecting the centrifuged food liquid,
wherein the receptacle is a single-use capsule and, a flow restriction means is arranged within the flow path of the centrifuged liquid.

15 Claims, 11 Drawing Sheets



(51)	Int. Cl.			2009/0136639	A1	5/2009	Doglioni Majer	426/431
	A47J 31/22		(2006.01)	2009/0155422	A1	6/2009	Ozanne	426/89
	B65D 85/804		(2006.01)	2009/0218877	A1	9/2009	Derman	
	A47J 31/36		(2006.01)	2010/0018405	A1 *	1/2010	Duvall	99/289 R
				2010/0024658	A1	2/2010	Jacobs et al.	
				2010/0064899	A1	3/2010	Aardenburg	99/295
				2010/0108541	A1	5/2010	Roberto	
				2010/0173056	A1	7/2010	Yoakim et al.	426/433
(56)	References Cited			2010/0176004	A1	7/2010	Schneider et al.	205/687
	U.S. PATENT DOCUMENTS			2010/0178392	A1	7/2010	Yoakim et al.	426/80
	2,778,739	A	1/1957	Rodth			Yoakim et al.	99/295
	2,899,886	A	9/1959	Renner et al.			Yoakim et al.	426/80
	2,952,202	A *	9/1960	Renner et al.		8/2010	Yoakim et al.	426/431
	3,025,781	A *	3/1962	Bossi	A47J 31/0631	9/2010	Yoakim et al.	426/433
					99/302 C	2/2011	Yoakim et al.	99/302 R
	3,566,770	A *	3/1971	Crossley		3/2011	Yoakim et al.	426/77
	3,590,723	A *	7/1971	Dokos et al.		8/2011	Denisart et al.	426/433
	3,654,852	A	4/1972	Rosan, Sr.		9/2011	Perentes et al.	426/80
	3,812,773	A *	5/1974	Hultsch		10/2011	Perentes et al.	426/431
	3,822,013	A	7/1974	Van Der Veken			Manser et al.	
	3,967,546	A *	7/1976	Cailliot	A47J 31/22	3/2012	Winkler et al.	
					99/286			
	4,136,202	A	1/1979	Favre		FOREIGN PATENT DOCUMENTS		
	4,426,919	A *	1/1984	Rhoten		CA	2625215	A1 4/2007
	4,545,296	A *	10/1985	Ben-Shmuel	99/289 P	CN	101001555	A1 7/2007
	4,584,101	A	4/1986	Kataoka	201/474	DE	2151920	A1 4/1973
	4,806,375	A	2/1989	Favre	426/433	DE	32 41 606	3/1984
	4,846,052	A	7/1989	Favre et al.		DE	35 29 053	2/1987
	4,962,693	A *	10/1990	Miwa et al.	99/283	DE	35 29 204	2/1987
	5,047,252	A	9/1991	Liu et al.	426/79	DE	37 19 962	6/1988
	5,265,517	A	11/1993	Gilbert	99/280	DE	42 40 429	6/1994
	5,300,308	A	4/1994	Louridas	426/112	DE	44 39 252	5/1996
	5,327,815	A *	7/1994	Fond et al.	99/295	DE	10355671	A1 6/2004
	5,343,799	A	9/1994	Fond		DE	10 2005 007 852	8/2006
	5,566,605	A *	10/1996	Lebrun et al.	99/302 C	EP	0242556	A1 10/1987
	5,637,335	A	6/1997	Fond et al.	426/84	EP	0521510	A1 10/1987
	5,649,472	A	7/1997	Fond et al.	99/295	EP	0 250 810	A1 1/1988
	5,656,311	A	8/1997	Fond		EP	0 367 600	5/1990
	5,755,149	A *	5/1998	Blanc et al.	99/289 T	EP	0 512 470	A1 11/1992
	5,773,067	A	6/1998	Freychet et al.	426/506	EP	0521187	1/1993
	5,826,492	A *	10/1998	Fond et al.	99/295	EP	0 607 759	7/1994
	5,948,455	A	9/1999	Schaeffer et al.	210/337	EP	0 651 963	5/1995
	6,786,134	B2	9/2004	Green	99/289 P	EP	0 749 713	12/1996
	6,849,285	B2	2/2005	Masek et al.		EP	0 806 373	B1 11/1997
	6,854,378	B2	2/2005	Jarisch et al.		EP	1208782	B1 5/2002
	7,017,775	B2	3/2006	Zettle et al.	220/781	EP	1 299 022	B1 4/2003
	7,153,530	B2	12/2006	Masek et al.		EP	1 654 966	B1 5/2006
	7,216,582	B2	5/2007	Yoakim et al.		EP	1 774 878	4/2007
	7,325,478	B2	2/2008	Cautenet et al.		EP	1 813 333	A2 8/2007
	7,325,479	B2	2/2008	Laigneau et al.		EP	2 000 062	A1 12/2008
	7,569,242	B2	8/2009	Barber et al.		EP	2 155 021	B2 2/2010
	7,569,243	B2	8/2009	Yoakim et al.		EP	2155021	B1 3/2011
	7,981,451	B2	7/2011	Ozanne		FR	2 132 310	11/1972
	8,151,694	B2	4/2012	Jacobs et al.	99/302 R	FR	2 487 661	2/1982
	8,307,754	B2	11/2012	Ternite et al.		FR	2 513 106	3/1983
	8,327,754	B2	12/2012	Kirschner et al.		FR	2 531 849	2/1984
	8,409,646	B2	4/2013	Yoakim et al.		FR	2 535 597	5/1984
	8,431,175	B2	4/2013	Yoakim et al.		FR	2 624 364	6/1989
	8,512,784	B2	8/2013	Denisart et al.		FR	2 685 186	6/1993
	8,813,634	B2	8/2014	Yoakim et al.		FR	2 686 007	7/1993
	2003/0116029	A1	6/2003	Kollep		FR	2 726 988	5/1996
	2003/0145736	A1	8/2003	Green	99/280	GB	1 506 074	A 4/1978
	2003/0159593	A1 *	8/2003	Leutwyler	99/348	GB	2 416 480	4/1985
	2004/0255790	A1	12/2004	Green		GB	2 227 405	A 8/1990
	2005/0150390	A1	7/2005	Schifferle	99/295	GB	2 253 336	9/1992
	2005/0188854	A1	9/2005	Green et al.		GB	2 416 480	A 2/2006
	2006/0003075	A1 *	1/2006	Meador	426/590	JP	50016225	A 2/1975
	2006/0110507	A1 *	5/2006	Yoakim et al.	426/433	JP	FR2617389	A 2/1975
	2006/0196364	A1	9/2006	Kirschner		JP	59-82817	5/1984
	2006/0236871	A1	10/2006	Ternite et al.	99/295	JP	62254719	A 11/1987
	2007/0079708	A1	4/2007	Li	99/279	JP	63034581	U 3/1988
	2007/0248734	A1	10/2007	Denisart et al.		JP	02124111	A2 5/1990
	2007/0289453	A1	12/2007	Halliday et al.		JP	02189114	A2 7/1990
	2008/0014860	A1	1/2008	Heitman et al.		JP	6104091	B 12/1994
	2008/0038414	A1	2/2008	Vecuaba I Membrado et al.		JP	06339431	A2 12/1994
	2008/0122286	A1	5/2008	Brock et al.		JP	3034606	2/1997
	2008/0187638	A1	8/2008	Hansen		JP	2001061663	A 3/2001
	2009/0032454	A1	2/2009	Rapparini	426/77	JP	2002189115	A 7/2002
	2009/0050540	A1	2/2009	Imai et al.				

(56)

References Cited

FOREIGN PATENT DOCUMENTS

JP	2002215414	A	8/2002
JP	2003144973	A2	5/2003
JP	2004517654	A	6/2004
JP	2005516602		6/2005
JP	2005199071	A2	7/2005
JP	2005525146	A	8/2005
JP	2006515764	A	6/2006
JP	2006518226	A	8/2006
JP	WO2007042414	A	4/2007
JP	2008508041	A	3/2008
JP	2008520298	A	6/2008
TW	200718383		5/2007
WO	WO 94/02059	A1	2/1994
WO	WO0217760		3/2002
WO	WO 02/35977	A1	5/2002
WO	WO2004/030500	A1	4/2004
WO	WO2005/066040	A2	7/2005
WO	WO 2006/082064	A1	8/2006
WO	WO 2006/112691		10/2006
WO	WO2007/014584	A1	2/2007
WO	WO 2007/041954		4/2007
WO	WO 2007/085921	A2	8/2007
WO	WO 2007/110768	A2	10/2007
WO	WO 2008/087099	A2	7/2008
WO	WO 2008/148601	A1	12/2008
WO	WO 2008/148604		12/2008
WO	WO 2008/148650		12/2008
WO	WO 2008/148656		12/2008
WO	WO 2008/148834		12/2008
WO	WO 2009/050540	A1	4/2009
WO	WO 2009/106175	A1	9/2009
WO	WO 2009/106598	A1	9/2009
WO	WO 2009/133134	A1	11/2009
WO	WO 2010/026045	A1	3/2010
WO	WO 2010/026053	A1	3/2010
WO	WO 2010/038213	A2	4/2010
WO	WO 2010/041179	A2	4/2010

OTHER PUBLICATIONS

U.S. Appl. No. 12/860,705, filed Aug. 20, 2010.

International Search Report mailed Feb. 9, 2010 for Application No. PCT/EP2009/060697 filed Aug. 19, 2009.

International Search Report mailed Feb. 8, 2010 for Application No. PCT/EP2009/060771 filed Aug. 20, 2009.

U.S. Appl. No. 12/602,542, filed Dec. 1, 2009.

U.S. Appl. No. 12/602,553, filed Dec. 1, 2009.

U.S. Appl. No. 12/602,568, filed Dec. 1, 2009.

U.S. Appl. No. 12/602,577, filed Dec. 1, 2009.

U.S. Appl. No. 12/602,730, filed Dec. 2, 2009.

U.S. Appl. No. 12/776,155, filed May 7, 2010.

U.S. Appl. No. 13/061,558, filed Mar. 1, 2011.

U.S. Appl. No. 13/061,567, filed Mar. 1, 2011.

Written Opinion of the International Searching Authority and International Search Report, PCT/EP2008/056968, mailed Oct. 7, 2008.

Written Opinion of the International Searching Authority and International Search Report, PCT/EP2008/054401, mailed Sep. 11, 2008.

Written Opinion of the International Searching Authority and International Search Report, PCT/EP2008/056345, mailed Oct. 1, 2008.

Written Opinion of the International Searching Authority and International Search Report, PCT/EP2008/056412, mailed Sep. 11, 2008.

Written Opinion of the International Searching Authority and International Search Report, PCT/EP2008/054810, mailed Oct. 24, 2008.

European Search Report, EP 09174573.7, mailed Apr. 9, 2010.

Chilean Patent Application No. CL-1652-2008, filed Jun. 5, 2008

(English in U.S. equivalent 2010/0173056 and WO2008/148601).

Chilean Patent Application No. CL-1653-2008, filed Jun. 5, 2008

(English in U.S. equivalent 2010/0186599 and WO2008/148604).

Chilean Patent Application No. CL-1655-2008, filed Jun. 5, 2008

(English in U.S. equivalent 2010/0178404 and WO2008/148646).

Written Opinion of the International Searching Authority and Inter-

national Search Report PCT/EP2008/056310, mailed Oct. 8, 2008.

Non Final Office Action, U.S. Appl. No. 13/061,558, dated Dec. 6,

2012.

Final Office Action, U.S. Appl. No. 12/602,542, dated Oct. 4, 2012.

Final Office Action, U.S. Appl. No. 12/602,730, dated Sep. 18, 2012.

Non Final Office Action, U.S. Appl. No. 12/602,553, dated Aug. 23,

2012.

Non Final Office Action, U.S. Appl. No. 12/602,568, dated Jul. Oct.

19, 2012.

Non Final Office Action, U.S. Appl. No. 12/776,155, dated Jul. 18,

2012.

Final Office Action, U.S. Appl. No. 12/602,568, dated Jul. 16, 2012.

Final Office Action, U.S. Appl. No. 12/602,577, dated Jul. 20, 2012.

Final Office Action, U.S. Appl. No. 12/860,705, dated Jul. 18, 2012.

Non-Final Office Action, U.S. Appl. No. 12/602,730, May 17, 2012.

Non-Final Office Action, U.S. Appl. No. 12/856,369, Jul. 30, 2013.

Non-Final Office Action, U.S. Appl. No. 13/133,613, Jul. 18, 2013.

Non Final Office Action, U.S. Appl. No. 12/602,577 dated Nov. 1,

2013.

Non-Final Office Action, U.S. Appl. No. 12/602,730 dated Dec. 17,

2013.

Restriction Requirement U.S. Appl. No. 13/133,613 dated Mar. 28,

2013.

Restriction Requirement U.S. Appl. No. 12/856,369 dated Feb. 15,

2013

Notice of Allowance U.S. Appl. No. 12/776,155 dated Mar. 1, 2013.

Notice of Allowance U.S. Appl. No. 12/602,568 dated Feb. 1, 2013.

Final Office Action, U.S. Appl. No. 13/061,558 dated May 21, 2013.

Non Final Office Action, U.S. Appl. No. 12/602,577, dated Mar. 20,

2012.

Non Final Office Action, U.S. Appl. No. 12/602,568, dated Mar. 20,

2012.

Non Final Office Action, U.S. Appl. No. 12/602,542, dated Apr. 13,

2012.

Non Final Office Action, U.S. Appl. No. 12/860,705, dated Mar. 16,

2012.

Advisory Action, U.S. Appl. No. 12/602,730 dated Jan. 18, 2013.

Non-Final Office Action, U.S. Appl. No. 13/061,567 dated May 10,

2013.

Notice of Allowance, U.S. Appl. No. 13/061,567 dated Jun. 11, 2013.

Non-Final Office Action, U.S. Appl. No. 13/602,542 dated Jun. 18,

2013

Advisory Action, U.S. Appl. No. 12/602,577 dated Oct. 11, 2012.

Restriction Requirement, U.S. Appl. No. 12/602,553 dated May 11,

2012.

Final Office Action, U.S. Appl. No. 12/602,553, dated Apr. 11, 2013.

Notice of Allowance, U.S. Appl. No. 12/602,577, mailed Nov. 14,

2014.

Notice of Allowance, U.S. Appl. No. 13/061,558, dated Sep. 26,

2014.

U.S. Appl. No. 12/602,542, Final Office Action, dated Jan. 30, 2014.

U.S. Appl. No. 13/061,558 Non-Final Office Action, dated Feb. 14,

2014.

U.S. Appl. No. 12/602,577, Non-Final Office Action, dated May 16,

2014.

U.S. Appl. No. 13/133,613, Final Office Action, dated Mar. 21, 2014.

U.S. Appl. No. 12/602,553, Final Office Action, dated May 8, 2014.

* cited by examiner

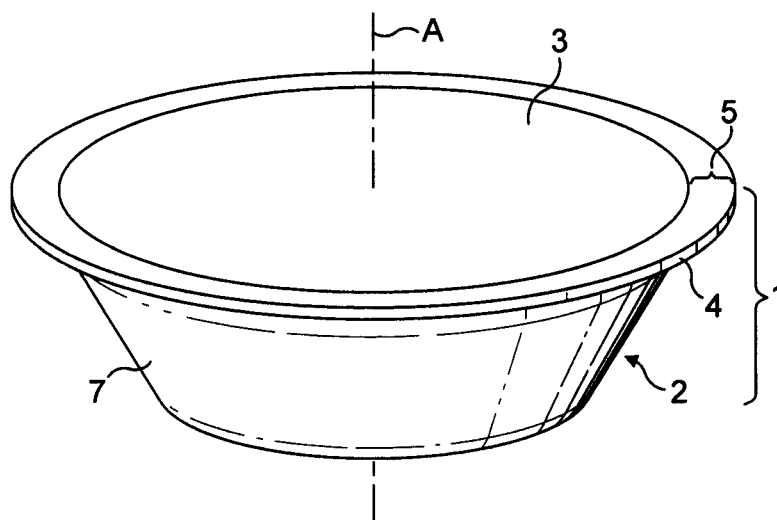


FIG. 1

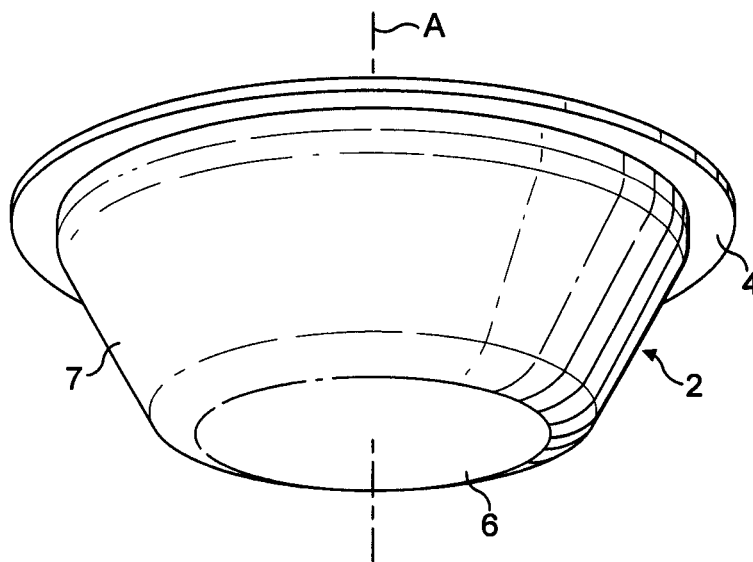


FIG. 2

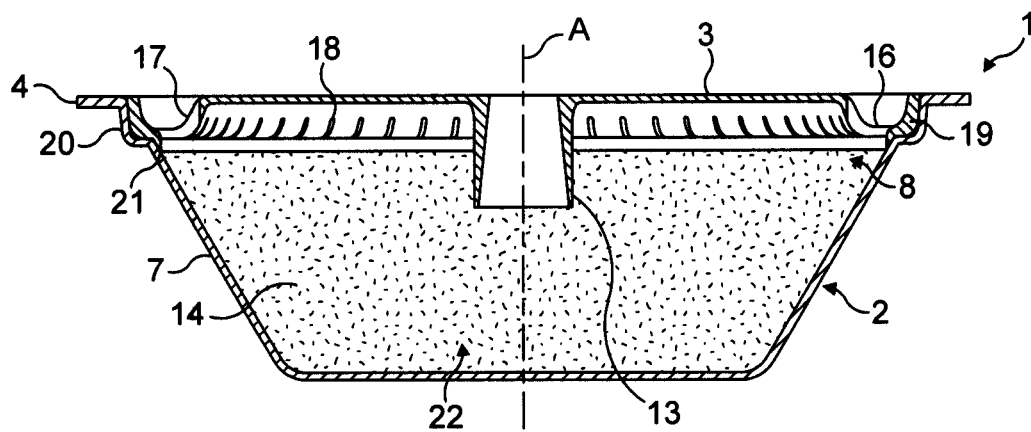


FIG. 3

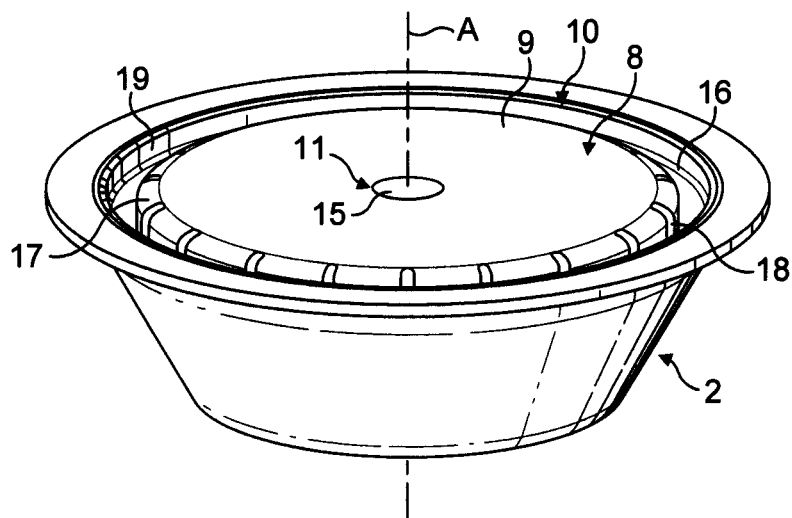


FIG. 4

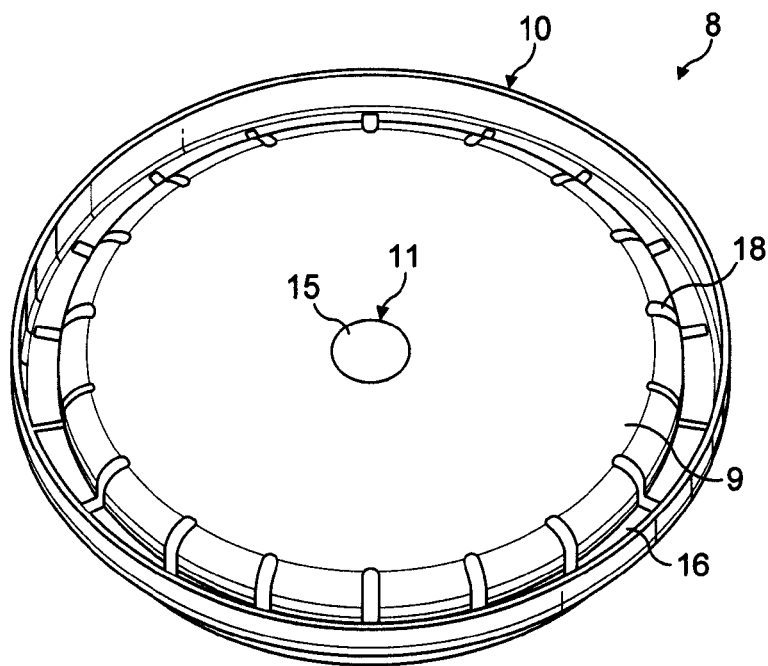


FIG. 5

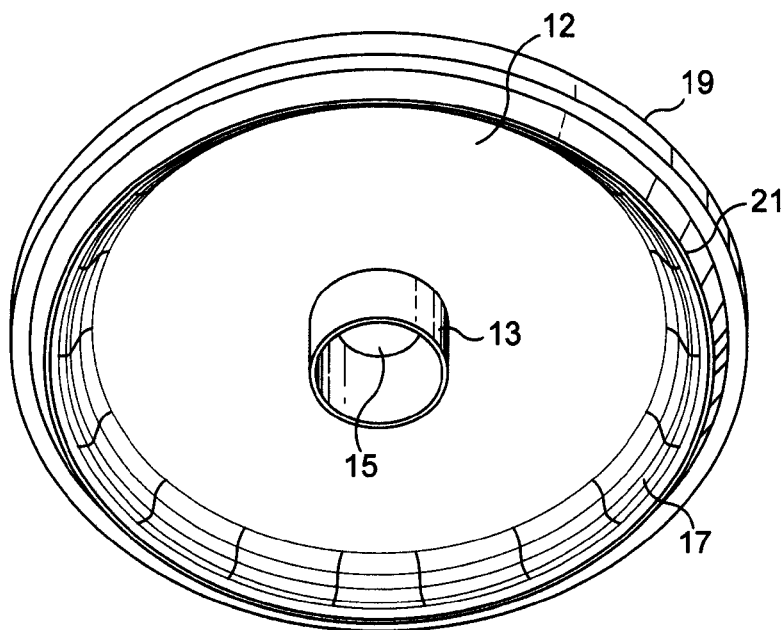


FIG. 6

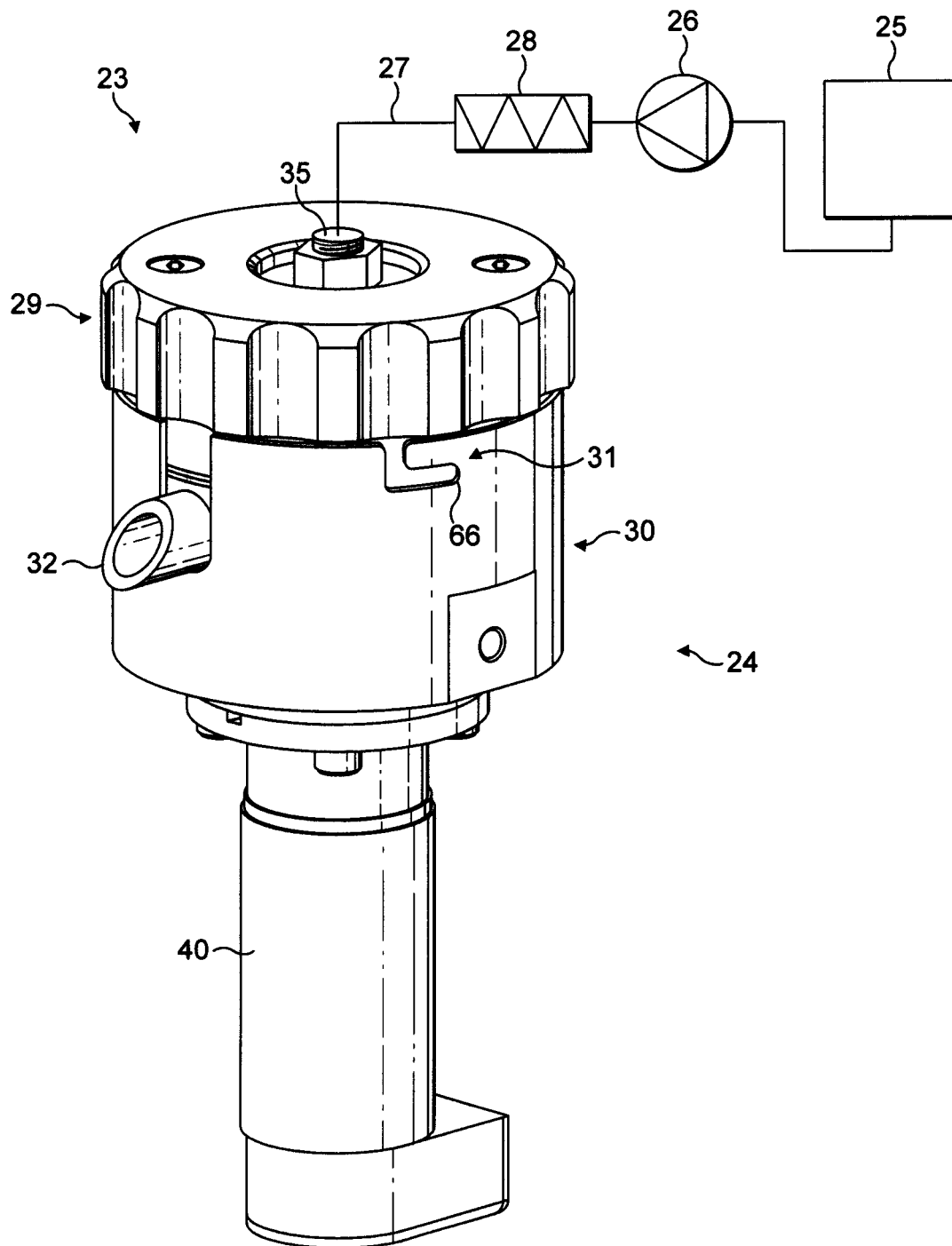


FIG. 7

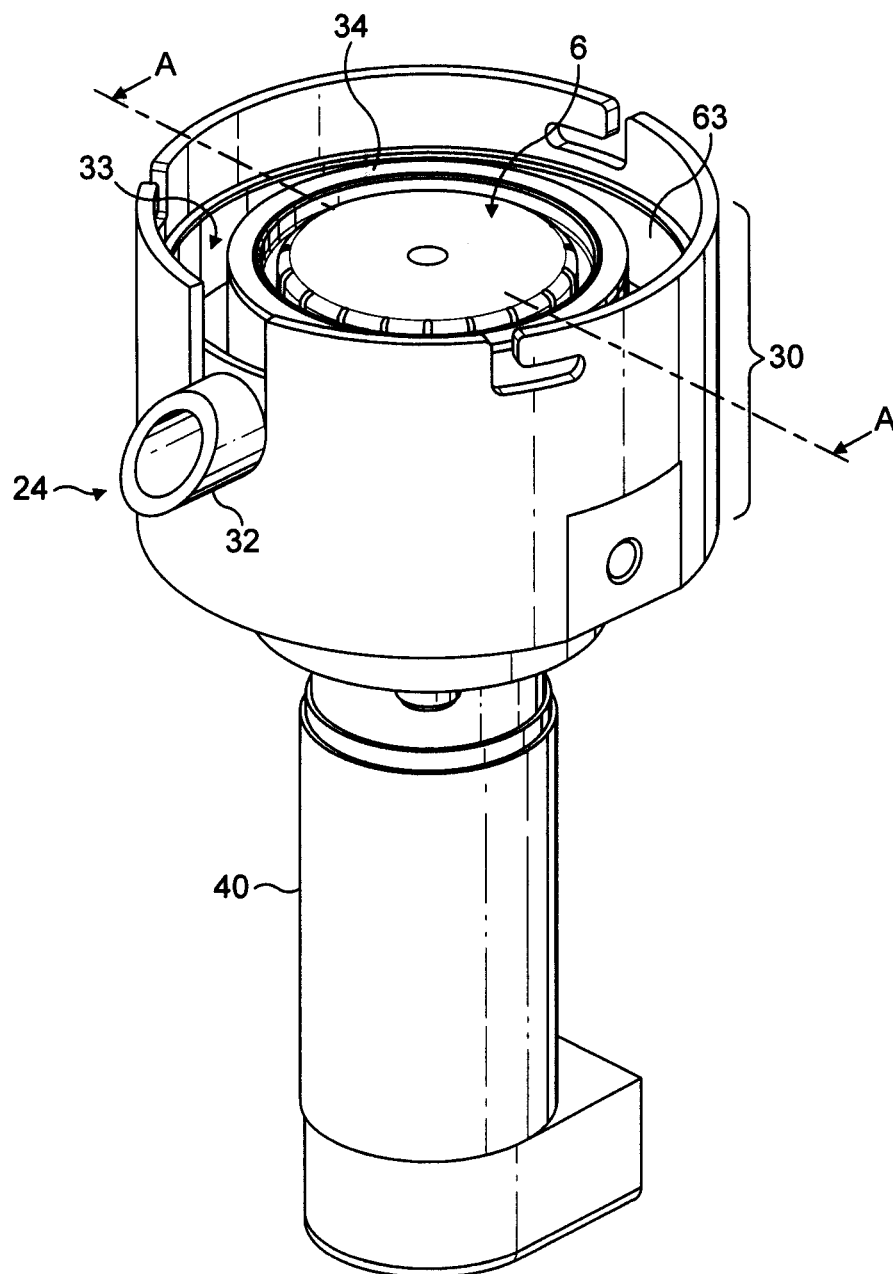


FIG. 8

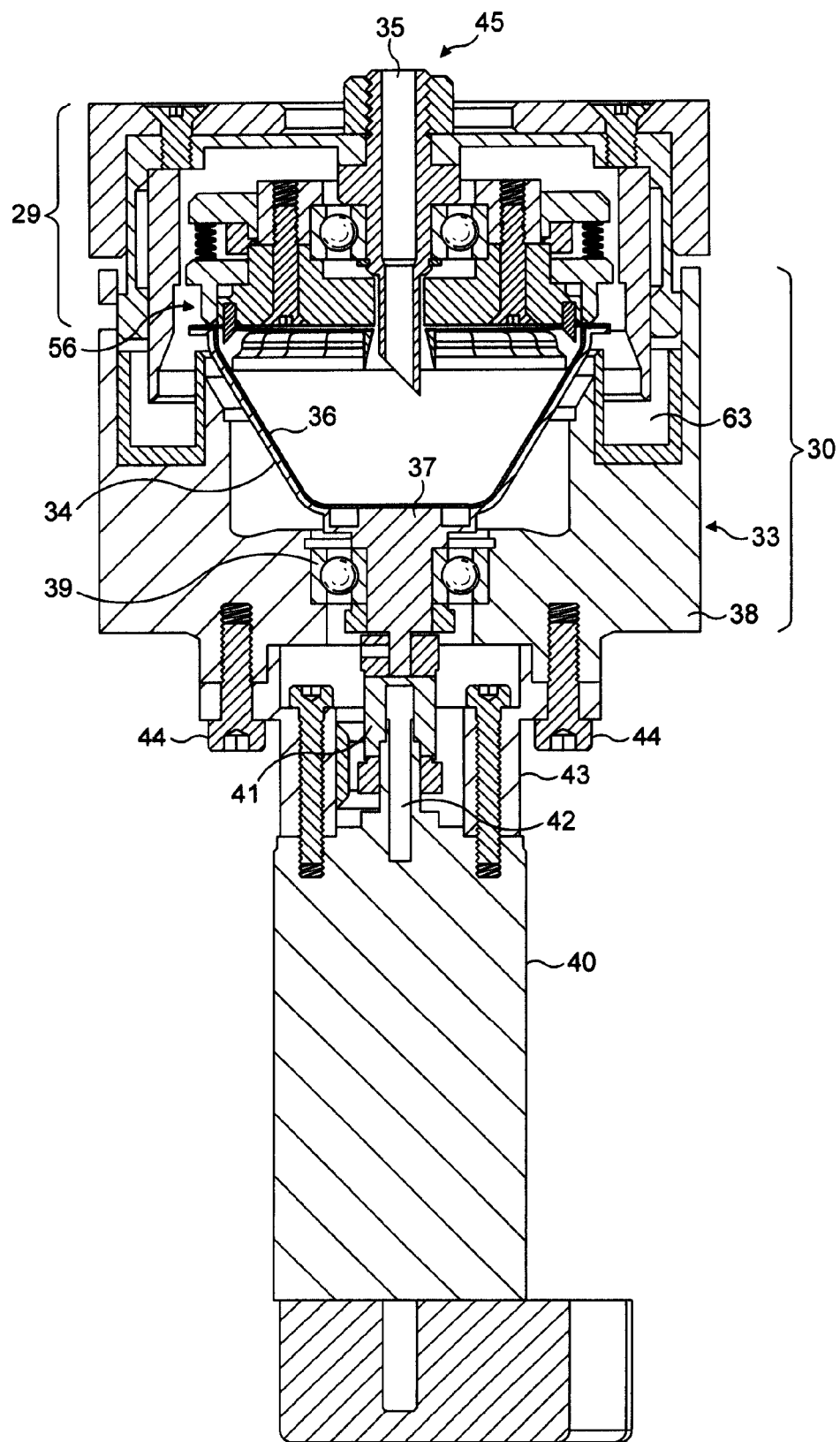


FIG. 9

FIG. 10

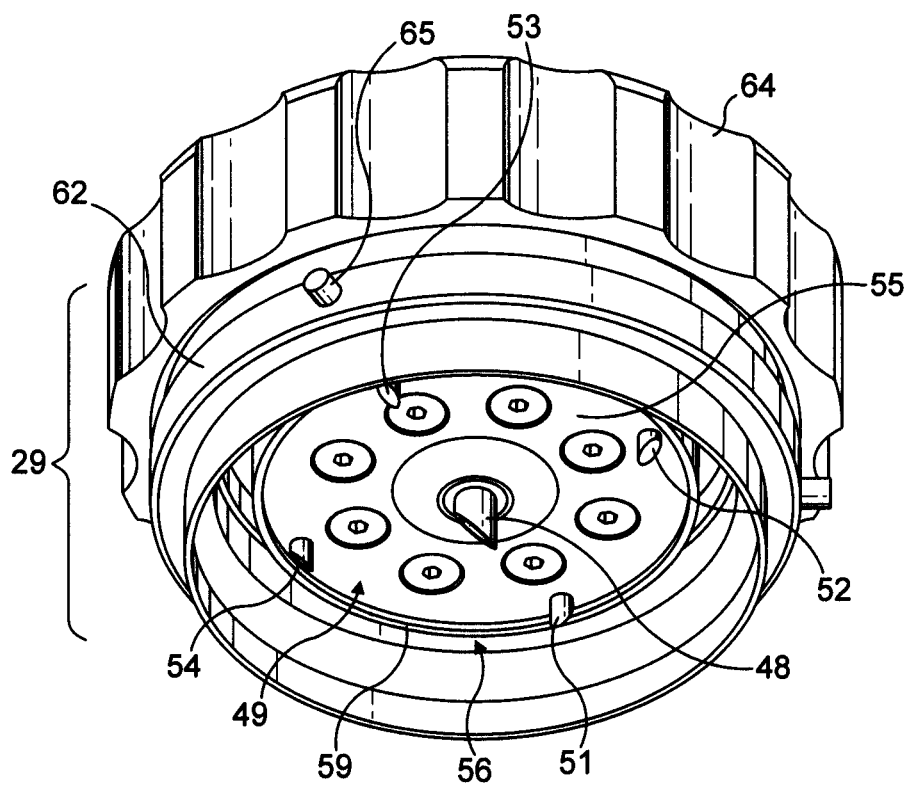


FIG. 11

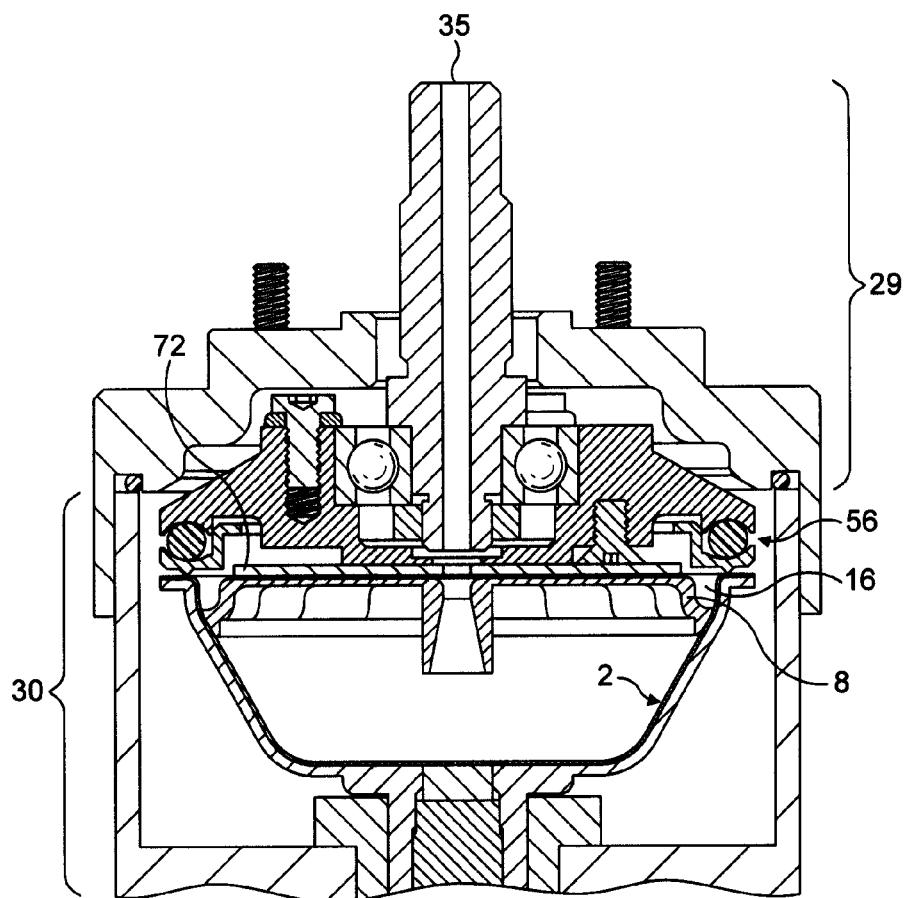


FIG. 12

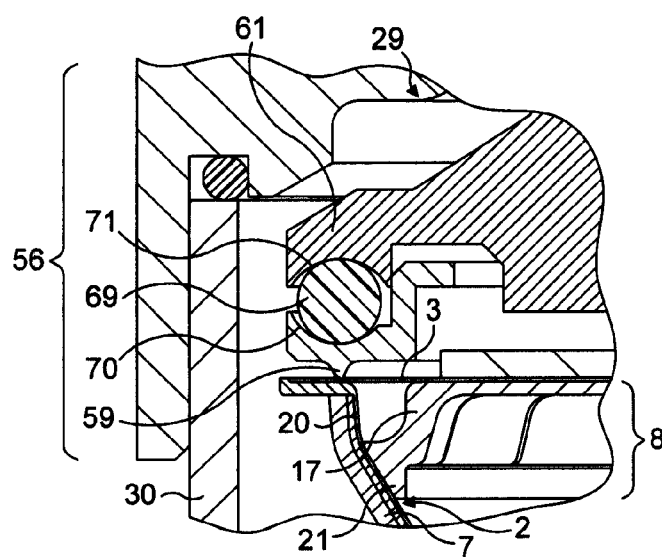


FIG. 13

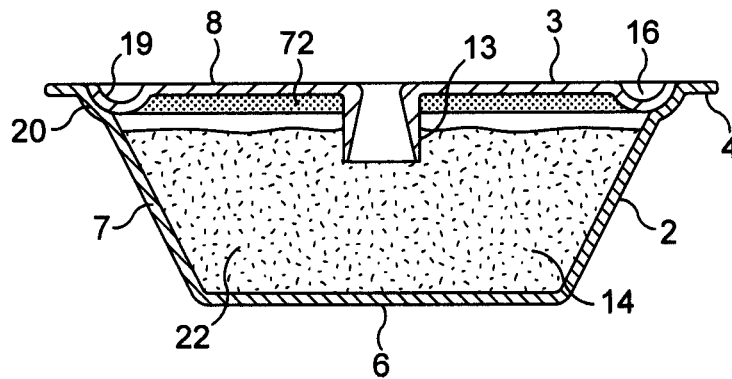


FIG. 14

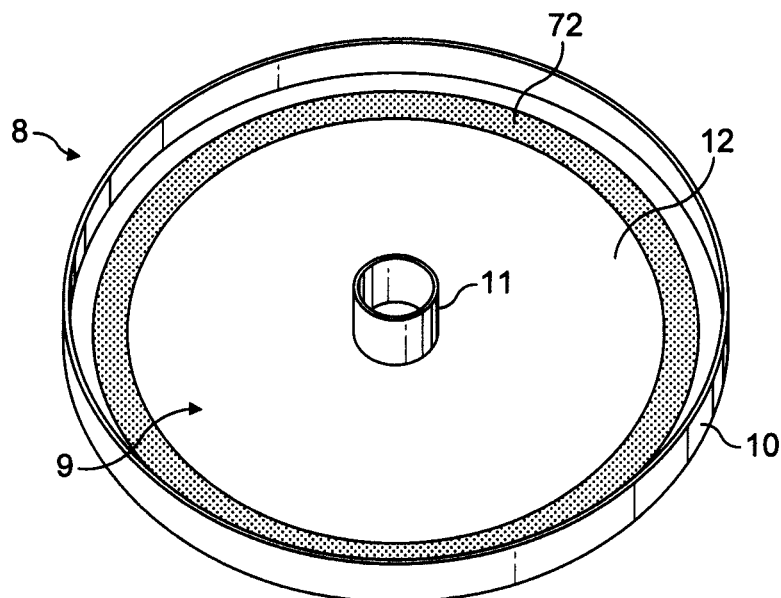


FIG. 15

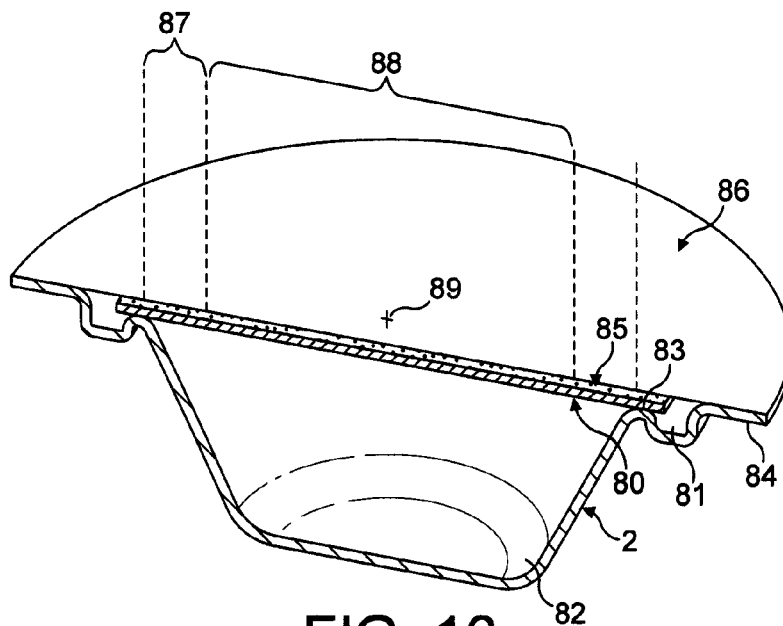


FIG. 16

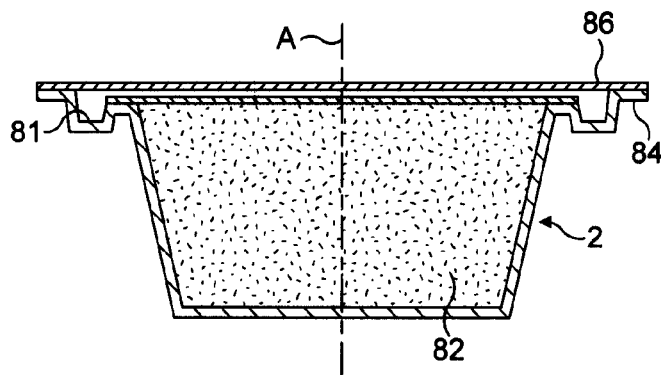


FIG. 17

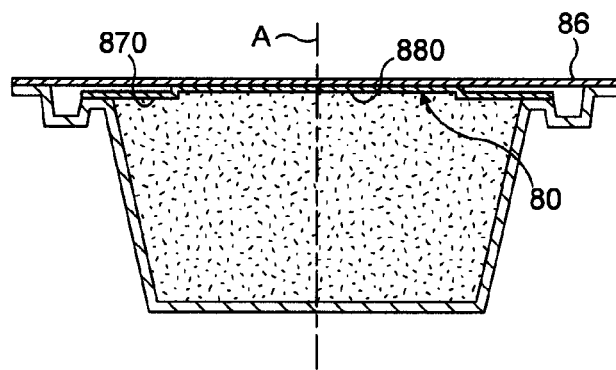


FIG. 18

1

CAPSULE SYSTEM, DEVICE AND METHOD FOR PREPARING A FOOD LIQUID CONTAINED IN A RECEPTACLE BY CENTRIFUGATION

This application is a 371 filing of International Patent Application PCT/EP2008/056310 filed May 22, 2008.

BACKGROUND

The present invention relates to a device and capsule system for preparing a food liquid from a food substance contained in a receptacle by passing water through the substance using centrifugal forces.

It is known to prepare beverages wherein a mixture consisting of brewed coffee and coffee powder is separated with centrifugal forces. Such a mixture is obtained by bringing hot water and coffee powder together for a defined time. The water is then forced through a screen, on which screen powder material is present.

Existing systems consist of placing the coffee powder in a receptacle which is usually a non-removable part of a machine such as in EP 0367 600B1. Such devices have many disadvantages. Firstly, the coffee powder must be properly dosed manually in the receptacle. Secondly, the centrifuged coffee waste becomes dry and it must be removed by scraping the surface of the receptacle. As a result, the coffee preparation requires a lot of manual handling and is so very time consuming. Usually coffee freshness can also vary a lot and this can impact on the cup quality because coffee comes generally from bulk package or coffee is ground from beans in the receptacle itself.

Also, depending on the manual dosage of coffee and the brewing conditions (e.g., centrifugal speed, receptacle size) the cup quality can vary a lot.

Therefore, these systems have never reached an important commercial success.

In German patent application DE 102005007852, the machine comprises a removable holder into which an open cup-shaped part of the receptacle is placed; the other part or lid being attached to a driving axis of the machine. However, a disadvantage is the intensive manual handling. Another disadvantage is the difficulty to control quality of the coffee due to a lack of control for the dosing of the powder and a lack of control of the freshness of the coffee powder.

Other devices for brewing coffee by centrifuge forces are described in WO 2006/112691; FR2624364; EP0367600; GB2253336; FR2686007; EP0749713; DE4240429; EP0651963; FR2726988; DE4439252; EP0367600; FR2132310; FR2513106; FR2487661; DE3529053; FR2535597; WO2007/041954; DE3529204; DE3719962; FR2685186; DE3241606 and U.S. Pat. No. 4,545,296.

However, the effect of centrifugal forces to brew coffee or prepare other food substances presents many advantages compared to the normal brewing methods using pressure pumps. For example, in "espresso" coffee-type brewing methods, it is very difficult to master all the parameters which influence the quality of extraction of the delivered coffee extract. These parameters are typically the pressure, the flow rate which decreases with the pressure, the compaction of the coffee powder which also influences the flow characteristics and which depends on the coffee ground particle size, the temperature, the water flow distribution and so on.

Therefore, there is a need for proposing a new capsule system and a method adapted therefore for which the extraction parameters can be better and more independently con-

2

trolled and therefore can be better mastered for controlling quality of the delivered food liquid.

At the same time, there is a need for a way of preparing a food liquid which is more convenient compared to the prior art centrifugal coffee preparation devices and which provides a better in-cup quality with a higher control of important quality parameters such as freshness and accurate dosage of the substance in the receptacle.

SUMMARY OF THE INVENTION

Therefore, the invention relates to a system for preparing a food liquid from a food substance contained in a receptacle by passing water through the substance using centrifugal forces comprising:

a device for receiving the receptacle, said device comprising means for driving the receptacle in centrifugation around an axis of rotation, wherein the receptacle is removable and forms a single-use capsule and, wherein a flow restriction means is arranged in the flow path of the centrifuged liquid capable of providing a certain pressure drop during centrifugation.

The flow restriction means can be configured for providing a pressure drop of at least 0.5 bar of relative pressure during centrifugation. Preferably, the flow restriction means is configured for providing a pressure drop of between 1 and 6 bar, most preferably between 1.5 and 4 bar, of relative pressure during centrifugation.

According to an important aspect of the invention, a flow restriction within the flow path of the centrifuged liquid enables to control the release of the centrifuged liquid for improving the interaction of water with the substance within the capsule as well as providing eventually foam to the liquid by the pressure release and the shear stresses which are created at the restriction. More particularly, the flow restriction means enables to maintain a pressure of several bars at the periphery of the enclosure and so retards the release of the liquid.

In a possible mode, the device comprises a flow restriction means which is arranged after the outlet(s) of the capsule.

In particular, the flow restriction means can be part of the device itself.

In a preferred mode, the flow restriction means of the device comprises a valve means which opens or enlarges a liquid passage when a sufficient pressure of the centrifuged liquid is exerted on the valve means so that the liquid can release from the capsule out of the device.

The flow restriction means can be placed at or after the outlet of the capsule.

In a possible mode, a flow restriction means can be arranged in the capsule itself. In particular, a flow restriction means can be formed by openings. The openings may be a series of slots or holes in a peripheral portion of wall of the enclosure. Preferably, the series of slots or holes have a width or diameter that is lower than the average particle size of the substance contained in the enclosure of the capsule.

Preferably, the outlet openings of the enclosure of the capsule have an average diameter or width which is smaller than the average size of the particles forming the food substance.

Therefore, the openings can have a filtering function 'per se'.

The pressure drop at the portion of wall also depends on the size of the openings and free opening surface area of the openings. Therefore, the size of the opening and free opening surface area of the openings can be designed in the portion of wall to produce a certain pressure drop in the capsule itself.

This enable to maintain a certain pressure in the enclosure and so improves the interaction between the food substance and water.

Depending on the size of the openings and the centrifugal parameters such as the rotating speed, the characteristics of the beverage can also be tailored, in particular, for coffee beverages.

Preferably, the diameter or width of the openings may be between 10 and 600 microns. Preferably, the total surface area of the openings is comprised between 5 and 200 mm². Most preferably, the total surface area is comprised between 10 and 50 mm². A significant pressure drop at the peripheral portion of wall can be obtained when the width or diameter of the holes are less than 200 microns, e.g., between 1 and 200 microns. A pressure drop of from about 1 to 4 bar, more preferably of from 2 to 3 bar, above the atmospheric pressure can be successfully obtained at the portion of wall. For coffee, a liquid extract with a high solids concentration comparable to a ristretto, espresso or lungo-type coffees can be successfully brewed within this range of pressures.

A lower pressure drop is obtained, e.g., lower than 1 bar when the openings have a width or diameter at or above 200 microns and if no flow restriction is placed in the flow path such as an additional valve placed within the liquid flow path in the device that would create a higher pressure drop. In case of a low pressure drop in the liquid flow path, the portion of wall with the large outlet openings can serve to retain the solid particles in the enclosure. However, the liquid tends to leave more quickly the enclosure (i.e., a higher flow rate is created) and less interaction takes place between water and the substance in the enclosure. For coffee, this may lead to a lower solid and aroma concentration of the coffee extracts comparable to a filter-type coffee. Preferably, the flow restriction means of the device comprises a valve means of the device, which is arranged at or after the outlet(s) of the capsule, for opening when a certain pressure is exerted on the valve means so that the liquid can release from the capsule out of the device.

In a possible mode, both the device and capsule comprise flow restriction means. Alternatively, the flow restriction means is present in the capsule and not in the device. A valve means in the device provides the advantage of a control of the pressure of liquid exerted in the capsule at the level of the device. The valve means can be designed to open at a certain pressure threshold, for example by calibration or adjustment, for matching the features of various or specific beverages, e.g., coffee extract, tea extract, instant beverages, etc.

As a result, the system of the invention provides a solution for preparing a food liquid wherein a controlled release of the food liquid can be carried out. For example, the release of liquid can be delayed until a certain pressure is exerted on the valve means which is sufficient to form a passage for flow of liquid. A delayed opening of the valve means enables to improve the interaction between water and the substance contained in the capsule. For coffee, for example, it may be advantageous to optimize interaction of water and the ground coffee particles to obtain a good extraction of the coffee and aroma compounds. Moreover, the valve means provides a restriction which may improve the creation of foam or coffee crema.

The valve means can be formed by at least one engaging portion of the device which moves relatively to an engaging portion of the capsule under the effect of the pressurized liquid for making a thin annular laminating passage for the liquid. The engaging portion of the capsule can be, for instance, a radial portion of edge of the capsule. The laminating passage also enables to create a liquid jet of relatively high

velocity that impacts on a wall of the device. As a result, a relatively high amount of foam can be created both due to the restriction that is created by the valve means and by the impact of the liquid on the impact surface of the device at a relatively high velocity during centrifugation. Depending on the amount of pressure exerted on the valve means by the centrifuged liquid, the restriction caused by the valve means can differ in amplitude.

According to an aspect of the invention, at least one of said engaging portions of the valve means is spring loaded to move away relatively to the other engaging portion under the force of the centrifuged liquid. In particular, the engaging portion of the device can be associated to a spring loading member. For instance, the spring loading member is a rubber elastic member or a mechanical spring. The spring loading member can be an O-ring, an helicoidal or blade-type spring or any equivalent means. For example, the engaging portion of the valve means can also comprise an annular pressing edge which is arranged to seal on the engaging portion of the capsule. The pressing edge may take different forms such as a V, W or U shape in order to exert a sufficient sealing pressure on the capsule when the pressure of liquid is still under a predetermined threshold.

In a mode, the annular rim of the capsule can also be deflectable to move away from the engaging portion of the valve means under the effect of the pressurized fluid. The engaging portion of the valve means can also be fixed or resiliently mobile and the engaging portion of the capsule can be deflectable under the effect of pressurized liquid. Thus, the effect of valve can also be obtained partially or totally by a deflecting part of the capsule that deflects under the pressure of liquid that exits the capsule.

In a preferred mode, the device comprises a water injection subassembly for injecting water in the capsule comprising at least one piercing member that is substantially aligned with the axis of rotation of the capsule. Preferably, the piercing member has a tubular passage for injecting water into the capsule along said axis of rotation.

The invention also relates to a liquid food preparation device for preparing a liquid food from a food substance contained in a single-use capsule, removably insertable in the device, by passing water through the substance using centrifugal forces comprising:

- water injection means for introducing water in the capsule,
- means for positioning and centring the receptacle along an axis of rotation,
- means for driving the capsule in centrifugation around the axis of rotation,
- wherein it comprises a flow restriction means which is arranged within the flow path of the centrifuged liquid.

Preferably, the flow restriction means comprises valve means which is arranged at or after at least one outlet of the capsule for opening when a certain pressure is exerted thereon by the pressurized liquid for enabling the liquid to be released from the capsule.

In a possible mode, the valve means can be calibrated or adjusted to selectively open a liquid passage through the device at a threshold of pressure in the capsule.

In a preferred mode, the valve means can be formed by at least one engaging portion of the device which is adapted to move relatively to an engaged portion of the capsule under the effect of the pressurized liquid exiting the capsule, for making a thin annular laminating passage for the liquid.

The valve means can be formed by at least one engaging portion which moves relatively to another engaging portion

5

under the effect of the pressurized liquid exiting the capsule, for making a thin annular laminating passage for the liquid.

In a possible mode, the flow restriction means comprises a peripheral portion of wall of the capsule placed in the liquid flow path exiting the enclosure of the capsule and comprising outlet openings of less than 200 microns, more preferably between 10 and 150 microns. At this size of the openings, a pressure drop of several bars can be maintained in the enclosure which is efficient for enabling an efficient interaction between water and the substance, in particular, for ground coffee. The overall surface area of the openings of the peripheral portion of wall is also preferably lower than 50% of the total surface area of said portion of wall, most preferably lower than 40%.

The invention further relates to a method for preparing a food liquid from a food substance contained in a receptacle by passing water through the substance using centrifugal forces comprising:

- driving the receptacle in centrifugal rotation while introducing water in the capsule,
- passing water through the substance to form a food liquid,
- collecting the centrifuged food liquid,
- characterized in that:
- the receptacle is a single-use capsule and,
- a flow restriction means is arranged within the flow path of the centrifuged liquid.

In a preferred mode, the flow restriction means comprises a valve means allowing food liquid to be released only when a certain pressure of the centrifuged liquid is reached at the valve means.

Preferably, the selective release of beverage is controlled by a spring-biased valve.

The flow restriction means can comprise a plurality of outlet openings such as slots or holes which can be provided in a peripheral portion of wall of the capsule.

The flow restriction means can comprise the combination of a valve means for controlling the release of centrifuged liquid at a certain threshold of pressure and a plurality of outlet openings provided in the capsule. The plurality of outlet openings is preferably provided in an inner wall of the capsule and a collecting recess of the capsule is placed downstream of the inner wall. The collecting recess can be delimited by the inner wall and a pierceable surface of the capsule

The method further comprises controlling the release of food liquid by a spring-biased valve.

In particular, the food liquid leaves the capsule by at least one outlet pierced through an upper pierceable surface of the capsule. In particular, several outlets are pierced in the upper surface of the capsule which are spaced apart on the upper surface and close to the sidewall of the surface. According to the method of the invention, water can be introduced in the capsule along the rotation axis of the capsule. Water can be introduced at relatively low pressure or a pressure close to gravity.

The term "food liquid" has here a broad meaning and encompasses: a culinary liquid such as soup or sauce, a beverage liquid such as coffee (ground and/or instant), chocolate, milk (powder and/or liquid), tea (instant and/or leaf), etc., or a nutritional liquid such as an infant formula and combinations thereof.

BRIEF DESCRIPTION OF THE DRAWINGS

Additional features of the invention will appear in the detailed description of the figures which follows.

FIG. 1 is a perspective view from above of a capsule of the invention;

6

FIG. 2 is a perspective view from below of the capsule of the invention;

FIG. 3 is perspective view of the capsule with the sealing foil removed;

FIG. 4 is a cross section view of the capsule of the invention;

FIG. 5 is a perspective view of the lid from above of the capsule of the invention;

FIG. 6 is a perspective view of the lid from below of the capsule of FIG. 4;

FIG. 7 is a perspective view of the beverage production device of the invention;

FIG. 8 is a perspective view of the beverage production module in open mode;

FIG. 9 is a cross-sectional view along line A-A of the beverage production module in a closed mode about the capsule;

FIG. 10 is an enlarged view of the view of FIG. 9;

FIG. 11 is a view of the water injection assembly of the module of FIGS. 9 and 10;

FIG. 12 is a cross sectional view of a beverage production module similar to FIG. 9 but for another embodiment of the invention;

FIG. 13 is a detail view of the module of FIG. 12;

FIG. 14 is a cross section view of a variant of the capsule of the invention;

FIG. 15 is a view from underside of the lid of the capsule of FIG. 14;

FIG. 16 is a perspective cross sectional view of a capsule according to another mode of the invention;

FIG. 17 is a cross sectional view of the capsule of FIG. 16;

FIG. 18 is a cross sectional view of a capsule according to still another mode.

DETAILED DESCRIPTION OF THE INVENTION

As shown in FIGS. 1 and 2, a preferred capsule 1 of the invention generally comprises a dished body 2 onto which is sealed a sealing foil 3. The sealing foil 3 is sealed onto a peripheral rim 4 of the body at a sealing annular portion 5. The rim 4 can extend outwards forming a small annular portion, e.g., of about 2-5 mm. The dished body comprises a bottom wall 6 and a side wall 7 which preferably widens in direction of the large open end of the body opposed to the bottom wall. The dished body is preferably rigid or semi-rigid. It can be formed of a food grade plastics, e.g., polypropylene, with a gas barrier layer such as EVOH and the like or aluminium alloy or a complex of plastic and aluminium alloy. The sealing foil 3 can be made of a thinner material such as a plastic laminate also including a barrier layer or aluminium alloy or a combination of plastic and aluminium alloy. The sealing foil is usually of a thickness between 50 and 250 microns, for example. The sealing foil member can be pierced for creating the water inlet and the beverage outlet(s) as will be described later in the description.

In relation to the embodiment of FIGS. 3 to 6, the capsule of the invention comprises an inner member forming a lid 8 which is inserted in the dished body. The lid 8 and body 2 delimit together an internal enclosure 14 for receiving the food substance 22. Preferably, the capsule forms a symmetry of revolution around a central axis A. However, it should be noted that the capsule may not necessarily have a circular section around axis A but may take another form such as a square or a polygonal form. The lid 8 is illustrated in FIGS. 5 and 6. The lid can take the form of a disc of plastic comprising a central portion 9 and a peripheral portion 10. The central portion can be substantially flat and may comprise a inlet port

7

11 for enabling the introduction of a water injection member of the beverage production device. In the internal side 12 of the lid, the inlet port can extend by a tubular inlet portion 13 which serves for ensuring the water is guided toward the direction of the bottom of the body to ensure complete wetting of the substance in the enclosure and so reduced risk of leaving for example "dry powder spots". Preferably, the inlet port is closed by a breakable or puncturable closure part 15. This part serves to prevent substance of the enclosure from filling the interstice between the upper surface of the lid and the sealing foil. The lid further comprises a peripheral portion 10 including a collecting recess 16. The collecting recess forms a U-shape in transversal section (FIG. 3) which opens in the direction of the sealing foil. The recess is preferably continuously extending at the periphery of the lid although it can be replaced by several discontinuous recessed portions which may be separated by reinforcing elements or walls, for example. The collecting recess comprises an inner peripheral portion of wall 17 into which is provided a series of outlet openings 18 forming a fluid communication between the enclosure 14 and the collecting recess 16.

The outlet openings also form a restriction in the flow of the centrifuged liquid in the enclosure. The centrifuged liquid is forced to pass the openings which can be sized as a function of the type of beverage to be produced. For instance, for espresso or ristretto coffee extract, it can be advantageous to provide smaller openings than for lungo or "Americano" coffee extract. For a same rotational speed, smaller openings create a higher resistance to the centrifuged liquid which remains longer in the capsule. As a consequence, the interaction between water and the coffee particles is higher and liquid can charge more in coffee solids.

As illustrated in this example, the openings may be slots or holes which are distributed at intervals in the inner peripheral portion of wall 17. For example, the number of slots can range of from 5 to 200, preferably of from 10 to 100. These slots have preferably a width that is smaller than the statistical average size of the particles of the substance. For example, the slots have a width of less than 500 microns for a substance which is ground coffee. The slots may extend if necessary on the central portion 9 or in the bottom of the recess 16. The slots can be replaced by holes of circular section having a diameter smaller than the statistical average size of the particles of the substance.

The collecting recess 16 forms a peripheral groove of small depth, e.g., between 2 and 10 mm to allow the introduction of piercing members through the sealing foil to produce outlets for the brewed liquid which is produced in the capsule as will explained later in the description. The collecting recess 16 further comprises an outer peripheral portion 19 forming an edge bearing onto a seat portion 20 of the dished body. The outer portion 19 can be engaged in the seat portion 20 by a more or less tight fit engagement. An additional sealing portion 21 extending along the internal surface of the side wall of the body and in the direction of the bottom of the dished body can extend from the recess to create further sealing against possible ingress of liquid between the lid and the inner surface of the body of the capsule. Of course, the form of the collecting recessed means can take different configurations without departing from the scope of the invention. For example, the recess 16 can be formed by the lid 8 and the side wall 7 of the dished body (as illustrated in FIG. 13). In this case, the outer peripheral portion 19 can be omitted.

As illustrated in the figures, the series of outlet openings, e.g., slots 18, are preferably placed at or close to the widening part of the enclosure relative to the central axis A. Therefore, the centrifuged liquid will tend to be guided along the inner

8

surface of the side wall of the body, up to the inner side 12 of the lid, and then through the slots.

The lid 8 is fully closed by the sealing foil 3 when it is sealed onto the rim of the dished body. In a possible alternative, the sealing foil could cover only the collecting recess including the region of the slots.

It should be noticed that the lid 8 can be a rigid or semi-rigid member made of thermoformed or injected plastic for instance. However, this part could also be made of a flexible membrane which is sealed to the inner surface of the dished body without departing from the scope of the invention.

It can also be noticed that a filter wall can also be placed inside the enclosure against the inside surface 12 of the lid. A filter wall can provide an improved filtration, for example, for substance of very thin particle size and/or for delaying the release of the centrifuged liquid out of the enclosure by creating a higher pressure drop. A filter wall can be a paper filter or thin plastic film which is glued onto the surface 12 of the lid. The lid can be simply inserted in the dished shaped body or be fixed by any suitable connection means such as by ultrasonic welding.

The system including a capsule of the invention and a beverage preparation device is illustrated in FIGS. 7 and 8 and described now.

Thus, the system comprises a capsule 1 as aforementioned and a beverage preparation device 23. The device has a module 24 into which a capsule can be inserted. The capsule contains a food substance for being brewed and the capsule is removed from the module after use for being discarded (e.g., for waste or recycling of the organic and inorganic raw materials). The module 24 is in fluid communication with a water supply such as a water reservoir 25. A fluid transport means such as a pump 26 is provided in the fluid circuit 27 between the module and the water supply. A water heater 28 is further provided to heat water in the fluid circuit before water enters the module. The water heater can be inserted in the fluid circuit to heat fresh water coming from the reservoir or alternatively can be in the water reservoir that becomes a water boiler in such case. Of course, water can also be taken directly from a domestic water supply via a water plug connection.

Water can be fed in the module 24 at low pressure or even at gravity pressure. For example, a pressure of between 0 and 2 bar above atmospheric pressure can be envisaged at the water inlet of the module. Water at higher pressure than 2 bar could also be delivered if a pressure pump is utilized such a piston pump.

The brewing module 24 can comprise two main capsule encasing sub-assemblies 29, 30; mainly comprising a water injection sub-assembly and a liquid receiving subassembly. The two subassemblies form positioning and centring means for the capsule in the device.

The two assemblies' closes together to encase a capsule therein for example by a bayonet-type connection system 31. The liquid receiving subassembly 30 comprises a liquid duct 32, for example, protruding on a side of the subassembly for guiding the centrifuged liquid coming out of the capsule to a service receptacle such as a cup or glass. The liquid duct is in communication with a liquid receiver 33 forming a cylindrical wall placed at a short distance about a rotating drum 34 into which the capsule is inserted as illustrated in FIG. 8. The liquid receiver defines with the drum an intermediate cavity 63 for collecting the liquid as will be explained later in the description. Below the liquid receiving subassembly 30, are placed means for driving the capsule receiving drum 34 in rotation inside the subassembly.

The driving means comprise preferably a rotary motor 40 which can be supplied by electricity or gas power.

The water injection subassembly comprises a water inlet side comprising a water inlet **35** communicating upstream with the water fluid circuit **27**.

In relation to FIGS. **9** and **10**, the rotary drum **34** is shaped as a hollow capsule holder with an internal cavity **36** complementary shaped to receive the capsule. The rotary drum **34** prolongs itself axially by a rotating shaft **37** which is maintained in rotational relationship relative to an outer base **38** of the liquid receiver **33** by a rotational guiding means **39** like a ball bearing or needle bearing. Therefore, the rotary drum is designed to rotate around a median axis **I** whereas the outer base **38** of the receiver is fixed relative to the device. The liquid receiver **33** can be fixed to a housing **43** of the motor by bolts **44** for example. A mechanical coupling **41** is placed at the interface between the rotating shaft **37** of the drum and the shaft **42** of the motor **40**.

Considering the water injection subassembly **29**, as illustrated in FIGS. **10** and **11**, it comprises a centrally arranged water injector **45** which is fixed relative to longitudinal axis **I** of the device. The water injector comprises a central tubular member **46** for transporting water from the inlet **35** to a water outlet **47** that is intended to protrude inside the enclosure **14** of the capsule. The water outlet is formed of a puncturing means **48** such as a sharp tubular tip that is able to create a puncture hole through the closing foil of the capsule and through the eventual breakable part of the tubular inlet **13** of the lid.

About the water injector is mounted a capsule rotary engaging part **49**. The engaging part **49** has a central bore for receiving the water injector and rotational guiding means such as a ball or needle bearing **50** inserted between the part **49** and the injector **45**. The engaging part further comprises outlet piercing members **51**, **52**, **53**, **54** protruding from a disc-shaped engaging wall **55** of the part **49**. The piercing members can be small cylindrical portions with a slanted cutting surface able to cut or perforate small holes in the sealing foil **3** of the capsule. The piercing members are arranged at the periphery of the wall **55**, preferably evenly distributed to provide several openings in the capsule for the centrifuged liquid to leave the capsule forming several streams of liquid.

According to one aspect of the invention, the water injection subassembly **29** further comprises a valve system **56** for controlling the flow of liquid that is discharged from the device. The valve system **56** can be arranged on the capsule rotary engaging part **49** in the form of an annular engaging portion **57** which is biased under the force of elastic loading means **58** such as springs. The annular engaging portion **57** includes a pressing peripheral surface **59** which applies a closing force on the peripheral rim **4** of the capsule to be able to restrict the flow of liquid under the force of the elastic loading means. The surface **59** can form a cone or "V" for increasing the sealing pressure in a localized area. The engaging portion **57** further comprise an internal base portion **60**. The elastic loading means **58** is thus inserted in a space located between the base portion **60** and a counter-force portion **61** of the engaging part **49**. Therefore, at a rest position, the engaging portion **57** of the valve system keeps closing on the rim of the capsule under the compressive effect of the resilient means **58**.

The capsule engaging subassembly **29** may further comprise a tubular portion of skirt **62** which protrudes in the internal annular chamber **63** of the liquid receiving subassembly **30** when the two subassemblies are closed relatively one another about a capsule. This tubular portion of skirt **62** forms an impact wall for the centrifuged liquid under pressure that passes through the valve system. This portion **62** is preferably fixed on the subassembly **29**. The subassembly further com-

prises a handling portion **64** for facilitating the connection on the liquid receiving subassembly **30**. This handling portion **64** can have a knurled peripheral surface for handling. The handling portion can be fixed on the fixed base of the subassembly **29** by screws **67**.

This portion could of course be replaced by a lever mechanism or a similar handling means.

As already mentioned, connection means are provided for the relative connection of the two subassemblies **29**, **30**. For example, small pins **65** are provided on the side of the tubular surface of the water injection subassembly **29** which can engage side locking openings **66** on the tubular surface of the liquid receiving subassembly **30**. Therefore, connection between the two subassemblies can be carried out by a rotational angular or helicoidal closure movement for enabling the pins to engage the oblong openings **66**. Of course, other connection means can be envisaged to replace this bayonet-type connection means. For instance, a threading means or a translational closure means can be envisaged by any person skilled in the art.

The capsule system of the invention works basically according to the following principle. The capsule device is opened by moving the two subassemblies **29**, **30** relatively one another, e.g., by disconnecting the bayonet-type connection and separating the two subassemblies' **29**, **30**. As a result, a single-use sealed capsule **1** containing a food substance can be inserted in the device, i.e., placed in the cavity of the rotating drum **36**. The capsule can be placed in the device while the capsule being gastight closed by the sealing foil **3**. The device is then closed by the subassembly **29** being connected back onto the subassembly **30** and locked by the connection means. In the locked position, the capsule is opened by the water injector that pierces through the sealing foil of the capsule and introducing itself through the water inlet **35** of the capsule. At the same time, several liquid outlets are pierced at the periphery of the sealing foil by the outlet piercing members **51-54**. Water can thus be introduced in the capsule via the central water injector **45**. Venting holes can be produced in the injection subassemblies to allow gas to escape the capsule while water is introduced in. The capsule can be driven in rotation by activating the rotary motor **40**. The start of the centrifugal operation can be carried out at the same time as water injection start being introduced in the capsule or slightly after or before this water injection operation starts.

For instance, it might be advantageous for brewing ground coffee, to allow during several seconds that water fills in the capsule before starting the centrifugal operation by rotating the capsule. Thus, water can properly infiltrate in the coffee before, the liquid is centrifuged thereby avoiding coffee area to remain dry in the coffee portion.

The centrifugation is carried out by rotating the capsule around the central axis **I** of rotation of the device that is preferably aligned to the central axis **A** of the capsule. The rotational speed is preferably of from 1000 to 12000 round-per-minute (rpm), more preferably of from 1500 to 8000 rpm. A control unit can be provided in the device for setting the rotational speed according to the nature of the liquid to be brewed and/or the substance in the capsule. The higher the rotational speed, the higher the pressure is exerted at the peripheral wall of the capsule and the more substance is compacted on the sidewall of the capsule. It is important to notice that higher rotational speeds promote brewing of coffee extract containing a lower solid content since the residence time of liquid in the coffee bed is shorter. Lower rotational speeds provide coffee of higher strength (coffee solid content) since the residence time of liquid in the capsule is longer. Brewing takes place in the capsule by water traversing

11

the substance thereby providing an extraction or partial or total dispersion or dissolution of the substance. As a result, a centrifuged liquid is allowed to pass through the plurality of outlet openings **18** provided in the capsule, e.g., through the lid **8**.

Under the effect of centrifugal forces, the substance, such as coffee powder, tends to compact itself radially against the peripheral walls **7**, **17** of the enclosure of the capsule, whereas water is forced to flow through the substance. This results in the substance being both compacted and intimately wetted by water. Due to the high rotational movement of the capsule, the centrifugal forces exert themselves uniformly on the mass of the substance. Consequently, the water distribution is also more uniform compared to usual methods using a pressure pump to exert the pressure in the capsule. As a result, there is lower risk of preferential flow path through the substance which could lead to areas which are not properly wetted and so not properly brewed, dispersed or dissolved. With ground coffee powder, the liquid that reaches the internal sidewall of the capsule is a liquid extract. This liquid extract is then forced to flow upwards along the internal surface of the sidewall of the capsule. The widening of the sidewall **7** of the capsule promotes the upward flow of the liquid in the capsule in direction of the openings.

These outlet openings **18** of the enclosure of the capsule are sized as a function of the substance stored in the capsule. Small openings such as slots of small width or holes of small diameter tend to provide a filtering function to retain the solid particles in the enclosure of the capsule while allowing only the liquid extract to pass the openings.

Also as aforementioned, the openings may also provide a flow restriction that impacts on the interaction of water with the substance and on the creation of foam or crema on the top of the beverage. These holes also form sufficient restrictions that create shear forces and consequently generate foam or coffee crema. Some gas contained in the capsule can become entrapped in the liquid and forms, due to the pressure release after the flow restriction, a multitude of small bubbles in the liquid.

Also, the valve system **56** of the device can start opening as pressure of liquid increases on the valve when leaving the capsule. Therefore, a certain time delay before opening can be controlled by the valve system to enable sufficient interaction between water and the substance contained in the capsule. This controlled delay depends on various parameters such as the centrifugal speed, the force exerted by the elastic loading means (i.e., spring stiffness), the pressure drop as created by the substance and outlet openings, etc. The opening of the valve system occurs by the pressing surface **59** of the valve system lifting as pressure of liquid increases on its internal surface. It can be noted that the capsule of the rim can also be substantially flexible to flex under the effect of the pressure of liquid. Therefore, the relative movement between the pressing surface and the capsule create a small passage for the liquid to escape out of the small interstice upstream of the valve system. At relatively high rotational speeds, a jet of liquid can be formed that impacts on the internal surface of the portion of skirt **62**. The liquid starts to fill the cavity **68** of the liquid receiving subassembly and liquid can drain through the liquid duct **32** to be collected in a cup or glass placed underneath.

In the other mode of the invention illustrated in FIGS. **12** and **13**, the same numeral references have been taken to identify the same or equivalent technical means. In this mode, the valve system **56** differs in that the elastic loading means is obtained by a rubber elastic O-ring **69** inserting between a pinching surface **59** and a fixed portion **61** of the water injection

12

subassembly **29**. The O-ring is maintained between two concave portions **70**, **71** of the valve system. Again during brewing, the pressure of liquid in the capsule tends to lift the pinching surface **59** to create a passage between the rim **4** of the capsule and the pinching surface. The pinching surface can be shaped with a sharp tip or edge that can create a concentration of forces on the rim. Of course, it could be imagined that the elastic loading means and the pinching portion are the same element. For example, the pinching portion can be made of rubber-elastic material.

In the mode of FIG. **12** or **13**, the water injector can be a simple water inlet in the capsule with no puncture means. In this case, the capsule is pre-opened before it is inserted in the device, i.e., the sealing foil is removed by peeling, or a central hole is perforated before the capsule is inserted in the device. Furthermore, a sealing engagement of the water injector can be performed by a sealing means **72** which applies a certain sealing pressure on the top surface of the capsule. Therefore, water is prevented from leaking along the top surface of the capsule and from by-passing the capsule to release directly through the liquid outlet.

The capsule of the invention can take various embodiments such as the one illustrated in FIGS. **14** and **15**. The general structure of the capsule is the same as for the previous embodiment except that the outlet openings are formed by a filter paper, a woven or non-woven portion or another meshed or porous membrane **72**. Thus, the lid **8** which is inserted in the dished body **2** comprises a circumferential band of a porous material. The porous material provides restriction of the flow, creating a certain pressure drop, e.g., between 0.5 and 4 bar, and leading to a filtering of the solid particles. In particular, the size of the pores of the material can be chosen to retain also the coffee fines, i.e., the particles of particle size as low as 90 microns. The pressure drop is also obtained when the overall open surface of the porous band is lower than 50% of the total surface area of the surface of the band. The paper, fabric, meshed or porous material can be formed of a band or bands which can be welded or otherwise combined to the lid.

In another possible mode, the recess **16** can be filled by a porous compressible material to provide a filtering function as well. For example, the material could be sponge or fabric.

According to FIGS. **16** and **17**, the capsule in the system of the invention may also comprise an enclosure which is formed of a dished body **2** and a porous wall **80**. The dished body comprises a main cavity **82** for storing the food substance and a peripheral recess **81** for receiving the liquid extract that traverses the porous wall **80** during the centrifugation process. The recess **81** is delimited by an inner edge **83** and an outer rim **84**. The porous wall **80** can be attached to an inner edge **83** of the recess **81**. A gastight foil membrane **86** is preferably attached onto the outer rim **84** of the body. The inner edge is preferably placed below the outer rim in order to let a free space **85** between porous wall **80** and the foil membrane **86**. The porous wall can be sealed by heat or ultrasonic welding onto the inner edge **83**.

The porous wall **80** can have openings (i.e., pores) along its whole surface or along a peripheral portion of wall only. FIG. **16** shows a portion of the wall **87** which normally have the openings whereas the central portion **88** is free of openings.

In a different mode the two portions **87**, **88** have the openings.

The pressure is dependent on various factors, in particular, the rotating speed of the capsule in the device, the radius at the peripheral portion of wall **87** (specially, determining the relative centrifugal force "g" at the portion **87**) and the size of the openings. The size of the openings is preferably comprised between 1 and 600 microns. More preferably, the size of the

13

openings is comprised between 10 and 200 microns forming a flow restriction means which creates a certain drop of pressure during the centrifugation of the capsule along its central axis. The overall surface area of the pores of the porous wall should be lower than 50% of the total surface area of said wall, most preferably lower than 40%.

The capsule of FIGS. 16 and 17 can be pierced in its centre 89 for injecting water in the enclosure 82 containing the substance. As a result both the outer foil 86 and the inner wall 80 are pierced. The capsule is inserted in a device as described before. The capsule is driven in centrifugal rotation at a determined speed, e.g., between 1000 and 16000 rpm, more preferably between 5000 and 12000 rpm. The brewing or dissolution process takes place in the enclosure by water traversing the substance. As a result of the centrifugal effect, the food liquid traverses the porous portion of wall 87, (eventually also part of the portion 88 if porous) and leaves the enclosure via the interspace 85 then via the annular recess 81. The liquid is allowed to leave the capsule via pierced holes made in the foil above the recess 81.

FIG. 18 shows a similar capsule but with the inner porous wall 80 comprising a central portion 880 which is sealed to the external gastight foil 86 and a peripheral portion 870 which is distant from the foil 86. In this example, the peripheral portion 870 comprises the outlet openings of the enclosure. The central portion 880 may have openings or may be free of openings. In this embodiment, no liquid is allowed to go between the outer foil 86 and the inner portion of wall 880 since both are sealed together. If a sufficient pressure drop is created at the portions of wall 870 in the capsule, the device may not necessarily be provided with an additional flow restriction means such as the valve described previously. In this case, the flow restriction means in the capsule suffices to maintain a sufficient pressure in the enclosure and so obtain a good interaction between the substance, e.g., ground coffee and water. For example, good espresso-type coffee with crema can be produced with a capsule comprising a woven polymer membrane comprising pores within a range of between 10 to 200 microns.

It can be noted that the peripheral portion of the capsule comprising the restriction means, e.g., openings, can be substantially oriented perpendicularly to the axis of rotation as in the examples of FIGS. 16 to 18 or inclined relative to said axis as in the example of FIGS. 1 to 6.

In another possible mode, the flow restriction can be obtained or complemented by chicanes in the capsule or a similar structure forming a tortuous flow path for the liquid.

The system capsule of the invention provide remarkable brewing results with solid contents which are higher than with usual systems. The results are very reproducible from capsule to capsule. Surprisingly, crema is also remarkably improved with a creamier, more stable and thicker texture.

It can be noted that the pressure drop of the restriction means can be measured by a pressure measurement test consisting of filling water under pressure in the capsule and measuring the pressure of water at the injection point at which liquid is allowed to pass the restriction means, i.e., the valve system.

Of course, the invention may encompass many variants which are included in the scope of the patent claims that follow.

What is claimed is:

1. A system for preparing a food liquid from a food substance contained in a single-use capsule by passing water through the substance in the capsule using centrifugal forces and passing the centrifuged food liquid along a flow path, the system comprising:

14

a single-use capsule containing a food substance;
a device for removably receiving the capsule, the capsule having a central axis with the food substance surrounding the central axis, and the device comprising means for centrifugally rotating the capsule around an axis of rotation (I) that aligns with the central axis of the capsule, so that water introduced into the capsule during centrifugal rotation of the capsule passes along a flow path from a central portion of the capsule through the food substance;

flow restriction means arranged in the flow path of the centrifuged food liquid for providing a pressure drop of at least 0.5 bar of relative pressure during centrifugation, the flow restriction means comprising a valve which opens or enlarges a liquid passage when a sufficient pressure of the centrifuged liquid in the capsule is exerted on the valve so that the liquid food can be released from the capsule and out of the device; and wherein the valve is formed by at least one engaging portion of the device which moves relative to another engaging portion of the capsule under the effect of the pressurized centrifuged liquid for making the passage for the food liquid.

2. The system of claim 1, wherein the capsule has at least one outlet for the centrifuged food liquid, and the valve is arranged in the flow path adjacent the at least one outlet of the capsule for providing a pressure drop of between 1 and 6 bar of relative pressure during centrifugation.

3. The system of claim 2, wherein the valve opens or enlarges a passage in response to increasing pressure of centrifuged liquid so that the food liquid can exit the capsule through the passage.

4. The system of claim 1, wherein at least one of the engaging portions is spring loaded to move away relative to the other engaging portion under the effect of the pressurized centrifuged liquid.

5. The system of claim 1, wherein the engaging portion of the system includes a spring loading member comprising a rubber elastic member or at least one mechanical spring and, the engaging portion associated with the capsule comprises an annular pressing edge formed by an annular rim of the capsule which is arranged to seal on the engaging portion of the system and is deflectable to move away from the engaging portion of the system under the effect of the pressurized fluid.

6. The system of claim 1, wherein the engaging portion of the system is fixed in position and the engaging portion of the capsule is deflectable under the effect of the pressurized centrifugal liquid.

7. A liquid food preparation device for preparing a liquid food from a food substance contained in a single-use, removably insertable capsule in the device, by passing water through the substance using centrifugal forces and passing the centrifuged food liquid along a flow path, the device comprising:

water injection means for introducing water in the capsule, wherein the capsule has a central axis with the food substance surrounding the central axis,

means for positioning and centering the capsule along an axis of rotation (I) that aligns with the central axis of the capsule,

means for centrifugally rotating the capsule around the axis of rotation (I) so that water introduced into the capsule along the central axis during centrifugal rotation of the capsule passes along a flow path the central axis of the capsule through the food substance, and

flow restriction means arranged in the flow path of the centrifuged food liquid for providing a pressure drop of

15

at least 0.5 bar of relative pressure during centrifugation, the flow restriction means comprising a valve which opens or enlarges a liquid passage when a sufficient pressure of the centrifuged liquid is exerted on the valve so that the liquid food can be released from the capsule and out of the device,

wherein the valve is formed by at least one engaging portion of the device which moves relative to another engaging portion of the capsule under the effect of the pressurized centrifuged liquid for making the passage for the food liquid.

8. The device of claim 7, wherein the valve is arranged in the flow path for providing a pressure drop of between 1 and 6 bar of relative pressure during centrifugation prior to opening or enlarging the liquid passage.

9. The device of claim 8, wherein the valve is calibrated or adjusted to selectively open a liquid passage through the device in response to increasing pressure of centrifuged liquid so that the food liquid can exit the capsule and the device through the passage.

10. The device of claim 8, wherein at least one of the engaging portions is spring loaded to move away relative to the other engaging portion under the effect of the pressurized centrifuged liquid.

11. The device of claim 8, wherein the engaging portion of the device includes a spring loading member comprising a rubber elastic member or at least one mechanical spring, the

16

engaging portion associated with the capsule comprises an annular pressing edge formed by an annular rim of the capsule which is arranged to seal on the engaging portion of the device and is deflectable to move away from the engaging portion of the device under the effect of the pressurized fluid.

12. The device of claim 7, wherein the capsule has at least one outlet for the exit of the food liquid, a collecting recess adjacent the at least one outlet of the capsule, and a pierceable cover over the at least one outlet and the recess, and the device further comprises a water injection assembly for injecting water in the capsule and comprising at least one piercing member that is substantially aligned with the central axis of the capsule and is placed to pierce the pierceable cover of the capsule.

13. The device of claim 12, wherein more than one piercing members are placed to pierce the cover in a plurality of locations and are spaced apart on an upper surface of the capsule close to a sidewall surface.

14. The device of claim 12, which includes a collecting surface adjacent the valve into which the centrifuged food liquid passing through the valve can impact to slow its velocity.

15. The system of claim 1, further comprising water injection means for introducing water in the capsule along its central axis.

* * * * *